

Swiss Chicken Enchiladas

Note: the size of the ingredients will depend on how much you desire to make...You can* individually roll *and place in a buttered pan..or...you can use a buttered casserole dish and make into a *enchilada casserole*...

Ingredients:

(Chicken Breasts or a Whole Chicken
cooked and boned)
Pace Picante Salsa
large yellow onion
black olives, sliced
Monterey white and yellow Cheese ,
shredded

small can diced green chiles,mild

White Sauce : 1 tall container of heavy
whipping creme mixing in
2 tablespoons chicken boullion to mix into
heavy whipping creme

2-3 stems green onions, sliced diagonally
for topping before you bake

Corn Tortillas...24 or 36 drop quickly in
and out of hot oil and drain on
paper towel to cool...

I boil and shred (4) large chicken breasts,
pour in pace picante salsa 64 oz
until well blended in and add 1-2 can diced
green chiles....You can now fill each
tortilla with the chicken mixture, some
onion, a couple sliced black olives
and a little cheese..roll up and place side by
side in a buttered dish...When done
filling the dish with your enchiladas pour the

sauce in your hands and rub gently over all your enchiladas making sure all is covered well with the sauce...

Cover the top with the remaining shredded cheese and sprinkle the remainder of the sliced black olives over the top and finally sprinkle over the sliced green onions...Cover with foil and bake on 350 degrees about 30 minutes..

For the Enchilada Casserole:

So much faster and easier than rolling individually... Same Great Taste..Just Slice into desired portions ...Cut and freeze leftovers and wrap in saran wrap and a ziplock bag...Micro when you want one...

Butter a casserole dish, a little white sauce on the bottom and then overlap some tortillas.. next layer...chicken mixture, onion,

sliced black olives and cheese..then repeat
2-3 layers depending on the amount of
chicken mixture you have prepared..
then rub and pour over the remainder of the
white sauce ..top with the remaining
cheese, olives and sliced green
onions...Cover with foil and bake on 350
degrees for 30 minutes... Simple and
Fast...Yummy